Bhargav Reddy Kallam

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Hyderabad

**OBJECTIVE**

Creative chef with 3+ years of experience. Knowledgeable and reliable professional seeking a role of hot and cold kitchen operations handler and uphold the high standards through culinary and leadership skills. Created and delivered coffees and food items according to company recipe guidelines and customer specifications.

**EDUCATION**

|  |  |  |  |
| --- | --- | --- | --- |
| **Course** | **Name of the Institution** | **Year of Passing** | **Percentage/GPA** |
| Hotel Management | Chennai’s Amritha - Hyderabad | 2019 | 72% |
| Degree | CR reddy college - Andhra Pradesh | 2018 | 70% |
| Intermediate | Sri Chaitanya College – Andhra Pradesh | 2016 | 75% |
| High School | Bhashyam Public school | 2014 | 70% |

**DECLARATION:**

I hereby declare that the above-mentioned information correct up to my knowledge and I bear the responsibility for the correctness of the above-mentioned particulars.

**SKILLS**

Food Preparation and Safety

Order Delivery Practices

Learning Strategies

Operating Monitoring

Crew Team Member

**EXPERIENCE**

-> Worked at Golkonda Resort and Spa as**(Training and Job)** Front Door Chef.(2019- 2020)

->Worked at Sucre Bakehouse as store as **Procastibaker.**( 5 Months)

->Worked at Olio’s & Crustos as **Cluster Lead Chef**.(7 Months)

->Worked at AMPM Convience Store as **Head Chef (** 6 Months)

->Worked at Van Lavino Cafe & Patisserie store as **Hot & Cold Kitchen Operations Handler** (3 Months)

->Worked at Sitara Grand Hotel as **Floor Manger** (2 Months)

->Working in **Finis Desert**

**LANGUAGES**

English, Telugu, Hindi

**Date: 09-03-2023**

**(Bhargav Reddy Kallam)**